PRODUCT BULLETIN

SAP No: 3112127

Holy Cow Cheese Shred 6 x 2 kg

Fonterra Brands Australia Pty Ltd | Version 10 | Date: 2/6/2025

Product Description

A versatile and free flowing shredded cheese.

Claims and Trademarks

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Suggested Uses

Holy Cow™ Shredded Cheese is a great all rounder for a range of applications. Adds a mild cheese flavour to any meal.

Ingredients

Cheese [**milk**, salt, starter cultures (**milk**), enzyme], anticaking agent (460), preservative (200).

Allergens & Advisory Statements

Contains: milk.

Nutrition Information

NUTRITION INFORMATION		
Servings per package: 80		
Serving size: 25 g		
	Avg. Quantity per 25 g Serving	Avg. Quantity per 100 g
Energy	421 kJ	1690 kJ
Protein	6.1 g	24.4 g
Fat, total	8.5 g	34.1 g
- saturated	6.1 g	24.5 g
Carbohydrate	LESS THAN 1 g	LESS THAN 1 g
- sugars	LESS THAN 1 g	LESS THAN 1 g
Sodium	169 mg	677 mg
Calcium	183 mg (23% RDI*)	734 mg
*Recommended Dietary Intake		

Dietary Suitability

Halal Certified	Yes
Kosher Certified	No
Vegetarian Suitable	Yes
Organic Certified	No

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Typical Organoleptic Analysis

Colour	Uniform creamy yellow
Odour	Clean, free from foreign odours
Texture	Firm body
Flavour	Distinctive tasty flavour

Typical Physical Analysis

Functionality	Shreds shall be free flowing without clumps.

Typical Microbiological Analysis

Coliforms	< 10 cfu/g
E. coli	< 10 cfu/g
Coagulase Positive Staph	< 50 cfu/g
Yeasts	Maximum 500 cfu/g
Moulds	< 100 cfu/g
Listeria spp	Not Detected/125g
Salmonella	Not Detected/125g

Typical Chemical Analysis

pH at manufacture	5.3 - 5.6
Moisture	32.5 - 36.5%
FDM	52 - 56%
Salt	1.6 - 2.0%

Packaging Details

APN No	
TUN No	19310053106658
Unit Net Weight	2 kg e
Packaging Format	Cheese is packed into gas flushed plastic barrier bags and packed into a cardboard carton.
Consumer Unit Dimensions (LxWxH)	410.0 x 275.0 x 60.0 (mm)
Consumer Unit per Trading Unit	6
External Carton Dimensions (LxWxH)	397 x 379 x 275 (mm)
Carton Net Weight	12 kg
Carton Gross Weight	12.42 kg
Cartons Per Pallet	36
Layers Per Pallet	4

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Cartons Per Layer	9

Storage and Distribution

Storage Requirements	Keep refrigerated at or below 4°C
Shelf Life	180 Days
Secondary Storage Requirements	After opening remove excess air from pack or store product in an airtight container to prevent cheese from drying out. Product can be frozen.
Secondary Storage Conditions	N/A

Date Coding

Consumer Unit Item	Consumer Unit Coding Format	Consumer Unit Sample
Barrier bag	Best Before words; Best Before Code; Line Code; Time Code; Site Code; Julian Date	Best Before 13/Feb/24 L2 09:48 DC 229

Trading Unit Item	Trading Unit Coding Format	Trading Unit Sample
Carton	Best Before Code; Time Code; Line Code	24/JUL/21 09:47 L1

Country of Origin

Made in Australia from at least 70% Australian ingredients. (CoOL is inkjet printed on to pack not pre-printed)

Food Safety and Quality Programmes

In order to manage the various procedures, processes, resources and activities required to strictly control, maintain, monitor and enforce the safety and quality of products manufactured by Fonterra Australia Pty Ltd, comprehensive quality management systems (QMS) have been implemented at all manufacturing facilities operated by Fonterra Australia Pty Ltd. Products manufactured on behalf of Fonterra at third party manufacturing facilities, such third party manufacturers are required to implement QMS to ensure strict quality control procedures are controlled, maintained, monitored and enforced during manufacture.

These QMS ensure food safety, regulatory and quality requirements are maintained, monitored and enforced through the implementation and management of Codex based HACCP food safety plans (and the compliance of operations to these HACCP plans) to prevent the microbiological, chemical and physical contamination of products.

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